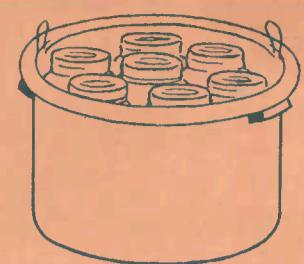


Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

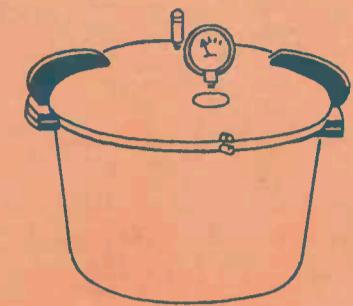
CANNING TIME TABLE

*Watch
the clock!*



BOILING WATER BATH

- If you are located higher than sea level, add one minute for each 1,000 feet when processing time is 20 minutes or less. Add 2 minutes for each 1,000 feet when processing time is longer.



PRESSURE CANNER

- If you are located higher than sea level, increase pressure one-half pound for each 1,000 feet. Use the time as given.

Fruit, Tomatoes, etc.

Boiling Water Bath at (212° F.)

	Pints	Quarts
--	-------	--------

APPLES	15	15
--------	----	----

APPLESAUCE	10	10
------------	----	----

APRICOTS	20	20
----------	----	----

BEETS, pickled	30	30
----------------	----	----

BERRIES <small>(except strawberries)</small>	Firm - Soft -	15 20	15 20
---	------------------	----------	----------

CHERRIES	15	15
----------	----	----

PEACHES	20	20
---------	----	----

PEARS	20	20
-------	----	----

PIMENTOS, ripe	40	--
----------------	----	----

PLUMS, prunes	15	15
---------------	----	----

RHUBARB	10	10
---------	----	----

SAUERKRAUT	25	30
------------	----	----

STRAWBERRIES	15	15
--------------	----	----

TOMATOES	10	10
----------	----	----

TOMATO JUICE	15	15
--------------	----	----

FRUIT JUICES	5	5
--------------	---	---

FRUIT PUREES	20	20
--------------	----	----

Vegetables

Pressure Canner at 10lbs. (240° F.)

	Pints	Quarts
--	-------	--------

APPLES	35	40
--------	----	----

APPLESAUCE	45	55
------------	----	----

APRICOTS	30	40
----------	----	----

BEETS, pickled	60	70
----------------	----	----

BERRIES <small>(except strawberries)</small>	Firm - Soft -	40	45
---	------------------	----	----

CHERRIES	40	45
----------	----	----

PEACHES	65	75
---------	----	----

PEARS	95	105
-------	----	-----

PIMENTOS, ripe	35	40
----------------	----	----

PLUMS, prunes	25	35
---------------	----	----

RHUBARB	65	75
---------	----	----

SAUERKRAUT	45	--
------------	----	----

STRAWBERRIES	45	55
--------------	----	----

TOMATOES	85	105
----------	----	-----

TOMATO JUICE	85	105
--------------	----	-----

FRUIT JUICES	100	110
--------------	-----	-----

FRUIT PUREES	60	70
--------------	----	----